

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (Canceled)

2. (Canceled)

3. (Canceled)

4. (Canceled)

5. (Canceled)

6. (Canceled)

7. (Canceled)

8. (Currently Amended) A device for a thermal treatment of flour, ~~especially feed meal or similar bulk goods~~, for hygienic purposes, said device having a heatable mixer, drying and cooling equipment, filters and discharge equipment, ~~characterized in that wherein~~

- the heatable mixer is a batch mixer (4) which is connected to a dryer/cooler (8) by means of a lock-like valve system (3), and
- the dryer/cooler (8) is connected by a second ~~another~~ valve system (11) to a second batch mixer (12) which has devices for adding the additives.

9. (Currently Amended) The device according to claim 8, ~~characterized in that wherein~~ the batch mixer (12) has a device (14) having nozzle bars.

10. (Currently Amended) The device according to claim 8, ~~characterized in that wherein~~ a heating duct (16) of a heating register (10) is provided for hygienic treatment or for cleaning of the device.

11. (Currently Amended) The device according to claim 9, ~~characterized in that wherein~~ a heating duct (16) of a heating register (10) is provided for hygienic treatment or for cleaning of the device.

12. (Currently Amended) The device according to claim 8, ~~characterized in that wherein~~ another drying/cooler (8) and/or batch mixer (12) acting independently of one another is provided.

13. (Currently Amended) The device according to claim 9, ~~characterized in that wherein~~ another drying/cooler (8) and/or batch mixer (12) acting independently of one another is provided.

14. (Currently Amended) The method of thermal treatment of flour, ~~especially feed meal or similar bulk goods~~, for hygienic purposes, by heating the bulk material in a mixer, followed by drying and cooling, ~~characterized in that wherein~~ the heating as well as the drying and cooling are performed in batches, and the heating is performed in a batch mixer (4), and the drying/cooling is performed in a separate dryer/cooler (8), and additives are mixed into the dried and cooled bulk material in a downstream second batch mixer (12) arranged downstream, where the batch mixer (4) and the dryer/cooler (8) as an entire system are treated with hot air for hygienic purposes and/or they are cleaned with cold air.

15. (Currently Amended) The method according to claim 14, ~~characterized in that wherein~~ different batches of bulk material are treated thermally at the same time and independently of one another.